

XP-002226624

AN - 1979-45219B [25]

CPY - UMEA-R

DC - D13 D16

FS - CPI

IC - A23C9/12

IN - BASHIROVA R S; KOCHUBEI S I; ROMANSKAYA N N

MC - D03-B D05-A04

PA - (UMEA-R) UKR MEAT DAIRY RES

PN - SU619165 A 19780630 DW197924 000pp

PR - SU19772468007 19770322

XIC - A23C-009/12

AB - SU-619165 Soured-milk drink 'Aerin' is made by adding sugar to milk, pref. skimmed milk, pasteurising, cooling to fermentation temp. and adding a symbiotic lactic culture made up from Streptococcus cremoris 20, Leuconostoc cremoris P-10 and Leuconostoc dextranicum P-60 with additional sowing with Lactobactrium casei, present in a respective ratio of 2:1:1:1/3. Fermentation is continued at 25 degrees-30 degrees C for 6-8 hrs., with periodic stirring during the first 3 hrs. Fruit flavouring or fillings etc. may then be added and the product stirred, cooled and packaged. It may be optionally carbonated.
- The method provides a food product with excellent flavour, consistency and stability.

IW - SOUR MILK DRINK PRODUCE FERMENTATION PASTEURISATION MILK SYMBIOTIC MIXTURE LACTIC FERMENTATION

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INW - BASHIROVA R S; KOCHUBEI S I; ROMANSKAYA N N

NC - 001

OPD - 1977-03-22

ORD - 1978-06-30

PAW - (UMEA-R) UKR MEAT DAIRY RES

TI - Soured milk drink prodn. - by fermenting pasteurised milk with a symbiotic mixt. of lactic ferments